

ABSTRACT

The present invention is drawn to a method for preparing a light-colored seasoning liquid, characterized by comprising *koji*-making by the employment of a raw material mixture containing soybeans or a similar material in an amount of 0-40% and, in an amount of 100-60%, raw material consisting of, on a dry weight basis, 25-100% gluten and 75-0% wheat, and subjecting a resultant *koji* product and 7-24% salt water to fermentation in a conventional manner. The invention provides a seasoning liquid which assumes a light color (JAS color code #35 or a lighter color), darkens slowly, provides a remarkable umami taste, and is endowed with excellent aroma.